

United States
Department of
Agriculture

Agricultural Marketing Service

Fruit and Vegetable Division

Processed Products Branch

# **United States Standards for Grades of Maple Sirup**

Effective date January 14, 1980

This is the second issue of the U.S. Standards for Grades of Maple Sirup. This issue was published in the **FEDERAL REGISTER** of December 14, 1979, to become effective January 14, 1980.

The previous issues of these standards were:

Maple Sirup for Reprocessing

First Issue: Effective February 15, 1940 Amended: Effective May 24, 1967

Table Sirup

First Issue: Effective February 15, 1940 Amended: Effective May 24, 1967

Voluntary U.S. grade standards are issued under the authority of the Agricultural Marketing Act of 1946, which provides for the development of official U.S. grades to designate different levels of quality. These grade standards are available for use by producers, suppliers, buyers, and consumers. As in the case of other standards for grades of processed fruits and vegetables, these standards are designed to facilitate orderly marketing by providing a convenient basis for buying and selling, for establishing quality control programs, and for determining loan values.

The standards also serve as a basis for the inspection and grading of commodities by the Federal inspection service, the only activity authorized to approve the designation of U.S. grades as referenced in the standards, as provided under the Agricultural Marketing Act of 1946. This service, available as on-line (in-plant) or lot inspection and grading of all processed fruit and vegetable products, is offered to interested parties, upon application, on a fee-for-service basis. The verification of some specific recommendations, requirements, or tolerances contained in the standards can be accomplished only by the use of on-line inspection procedures. In all instances, a grade can be assigned based on final product factors or characteristics.

In addition to the U.S. grade standards, grading manuals or instructions for inspection of several processed fruits and vegetables are available upon request for a nominal fee. These manuals or instructions contain detailed interpretations of the grade standards and provide step-by-step procedures for grading the product.

Grade standards are issued by the Department after careful consideration of all data and views submitted, and the Department welcomes suggestions which might aid in improving the standards in future revisions. Comments may be submitted to, and copies of standards and grading manuals obtained from:

Chief, Processed Products Branch Fruit and Vegetable Division, AMS U.S. Department of Agriculture P.O. Box 96456, Rm. 0709, So. Bldg. Washington, D.C. 20090-6456

# **United States Standards for Grades of Maple Sirup**

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Authority:	Agricultural Marketing Act of 1946, Secs. 203, 205, 60 Stamended, 1090, as amended (7 U.S.C. 1622, 1624).	at. 1087, as

Note: Compliance with the provisions of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act, or with applicable State laws and regulations.

### §52.5961 Product description.

- (a) Maple sirup means maple sirup represented as defined in the Standards of Identity for Maple Sirup (21 CFR 168.140) issued under the Federal Food, Drug, and Cosmetic Act. The solids content of the finished maple sirup shall be not less than 66 percent by weight (Brix).
- (b) Federal inspection certificates shall limit **U.S. Grade B** maple sirup to a quality suitable for reprocessing only. **U.S. Grade B** maple sirup shall be considered unsuitable for consumer labeling.

# §52.5962 Grades.

- (a) U.S. Grade A is the quality of maple sirup that:
  - (1) Has good color;
  - (2) Has good flavor and odor;
  - (3) Is practically free from defects; and
  - (4) Is practically clear.
- **(b) U.S. Grade B for Reprocessing** is the quality of maple sirup that:
  - (1) Has fairly good color;
  - (2) Has fairly good flavor and odor;
  - (3) Is fairly free from defects;
  - (4) Is fairly clear; and
  - (5) Is suitably designated or labeled as a reprocessing grade to qualify for Federal grading, inspection, or certification. Reprocessing grade maple sirup shall not be packaged in consumer size containers.
- **Substandard** is the quality of maple sirup that fails to meet the requirements for U.S. Grade B for Reprocessing.

#### §52.5963 Recommended Fill of Container.

The recommended fill of container is not incorporated in the grades of the product since fill of container, as such, is not a factor of quality for the purpose of these grades. It is recommended that each container be filled with sirup as full as practicable and that the product occupy not less than 90 percent of the volume of the container.

#### §52.5964 Color.

- **General.** Color has reference to the color of maple sirup when examined by means of the USDA permanent glass color standards for maple sirup.
- (b) Availability of color standards. The color standards referred to in this section are available only from the approved supplier under a license from the U.S. Department of Agriculture. Information regarding these color standards may be obtained by writing to:

Chief, Processed Products Branch Fruit and Vegetable Division, AMS U.S. Department of Agriculture P.O. Box 96456, Rm. 0709, So. Bldg. Washington, D.C. 20090-6456

# §52.5965 Classification of Requirements.

- (a) "A" classification.
  - (1) Good color means that the sirup color is bright and typical of maple sirup prepared from sound, properly gathered sap; and, in addition, meets the following spectral requirements:
    - (i) U.S. Grade A light amber is as light, or lighter, in color than the USDA Light Amber Glass Color Standard.
    - (ii) U.S. Grade A medium amber is darker in color than light amber, but is no darker than the USDA Medium Amber Glass Color Standard.
    - (iii) U.S. Grade A dark amber is darker in color than medium amber, but is no darker than the USDA Dark Amber Glass Color Standard.

(2) The sirup shall have a good maple flavor characteristic of the color; shall be clean; practically clear; practically free from damage; and shall be free from serious damage.

# (b) "B" classification.

- (1) Fairly good color means that the sirup color is darker in color than the USDA Dark Amber Glass Color Standard, but is not off-color for any reason.
- (2) The sirup has a fairly good characteristic maple flavor; is fairly free from damage; is fairly clear; and is free from serious damage.
- **(c) Substandard classification.** Maple sirup that fails to meet the requirements of paragraph (b) of this section shall not be graded above Substandard.

# §52.5966 Explanation of Terms.

- (a) Cloudiness means the presence, in suspension, of fine particles of mineral matter, such as malate of lime, **niter**, **sugar sand**, calcium malate, or other substances that detract from the clearness of the sirup.
- **(b)** Clean means that the sirup shall be practically free from foreign material such as pieces of bark, soot, dust, or dirt.
- **(c) Damage** means any defect that materially affects the appearance, edibility, or shipping quality of the sirup.
- (d) Serious damage means any defect that seriously affects the edibility or market value of the sirup. Badly scorched sirup, buddy sirup, fermented sirup, or sirup that has any distasteful foreign flavor or disagreeable odor shall be considered as seriously damaged.
- **(e) Buddy flavor, buddiness** is an unpleasant flavor characteristic of sirup made from sap collected from maple trees as they come out of dormancy.
- (f) U.S. Department of Agriculture Color Standard means the official U.S. Department of Agriculture Permanent Glass Color Standards for Maple Sirup.

#### §52.5967 Determining the Grade of a Lot.

The grade of a lot of maple sirup covered by these standards is determined by the procedures set forth in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products (7 CFR 52.1 through 52.83); Provided that:

- (a) When certifying the color of a sample that has been officially drawn and which represents a specific lot of maple sirup, the lot shall be considered as being of one color if the number of color deviants does not exceed the acceptance number in the appropriate sampling plan. Any lot of maple sirup in which the number of color deviants exceeds the acceptance number shall be designated as a lot of mixed color.
- **(b)** No deviants for **serious damage** shall be allowed in grades above Substandard.

#### §52.5968 Reserved.

**Effective date:** The United States Standards for Grades of Maple Sirup shall become effective January 14, 1980, and thereupon will supersede United States Standards for Grades of Table Maple Sirup an United States Standards for Grades of Maple Sirup for Reprocessing which have been in effect since May 24, 1967.

NOTE:

This final rule has been reviewed under the USDA criteria established to implement Executive Order 12044, **Improving Government Regulations.** A determination has been made that this action shall not be classified **significant** under those criteria. A Final Impact Statement has been prepared and is available from:

Chief, Processed Products Branch Fruit and Vegetable Division, AMS U.S. Department of Agriculture P.O. Box 96456, Rm. 0709, So. Bldg. Washington, D.C. 20090-6456

Done at Washington, D.C., on: December 14, 1979

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Donald L. Houston Administrator Food Safety and Quality Service